

Appetizers

Quesadilla

Your choice of steak or chicken breast with cheese melted in a crispy flour tortilla, and served with sour cream and salsa
Chicken \$12.55 Steak \$14.55

Chicken Wings

Eight wings fried or grilled over a chargrill, tossed in your choice of BBQ, buffalo, or teriyaki sauce
\$ Market Price

Chicken Tenders

The best hand-breaded chicken tenders around, golden brown and crispy, served with honey mustard
\$11.95

Pesto Chicken Flatbread

Grilled chicken with pesto sauce, whipped ricotta, roasted garlic, roasted red peppers, red onions, and balsamic glaze served on a grilled flatbread
\$10.95

Jerk Shrimp Flatbread

Grilled shrimp with jerk sauce, cheddar jack cheese, onion, red and green peppers on a grilled flatbread
\$10.95

Bruschetta

Grilled herb bread with a blend of tomato, garlic, and basil, finished with a balsamic glaze, topped with shaved parmesan
\$7.55

Fish Fingers

White fish breaded and coated with cornflakes, fried, and served with a creamy tartar sauce
\$11.55

Ahi Tuna

Sesame seed crusted ahi on crisp wontons with mixed greens, cucumbers, and avocado tossed in a sesame dressing
\$15.55

Boom Boom Shrimp

Hand-breaded shrimp tossed in a sweet and spicy sauce, and served with ranch dressing
\$11.55

Short Rib Tacos

Two slow braised short rib tacos with gochujang sauce over top cabbage, carrots and green onions tossed with a sweet chili and rice wine vinegar sauce
\$11.95

Beer Cheese Pretzels

Pretzel bites topped with salt, served with a side of beer cheese
\$9.95

Salads

Served with your choice of dressing

Ranch, Blue Cheese, Honey Mustard, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette

Bunless Burger Salad

Steak burger with blue cheese, over mixed greens, with red onions, and grape tomatoes
\$14.55

Cobb Salad

Mixed greens with a hard boiled egg, avocado, grape tomatoes, applewood bacon, blue cheese, chives, and roasted turkey
\$14.55

Nut Berry Salad

Mixed greens topped with candied pecans, blueberries, feta cheese, grape tomatoes, red onions, and chicken
\$14.55

Side House Salad

Mixed greens, cucumbers, onions, feta, and greek olives
\$4.95

Hometown Salad

Crystal lettuce with watermelon radish, kohlrabi microgreens, broccoli microgreens, heirloom cherry tomatoes, english cucumber, and basil
\$14.55

Sandwiches

Served with your choice of one side.

Grilled Chicken & Swiss Sandwich
With sautéed mushrooms
\$13.55

Bacon Cheeseburger
\$14.95

Philly Cheesesteak

Slow roasted ribeye, sautéed with onions, topped with melted provolone cheese, and served on a hoagie roll
\$14.55

Add: Sautéed Mushrooms \$1.00
Sautéed Peppers \$1.00

Soup

Homemade Chili

Made fresh with ground beef, fresh sausage, kidney beans, and whole kernel corn
Cup \$ 4.95 Bowl \$5.95

Loaded Homemade Chili

Loaded up with cheese, chopped onions, and sour cream
Cup \$ 5.95 Bowl \$6.95

Soup of the Day

Cup \$4.95 Bowl \$5.95

Entrees

Chicken Baldasare

Grilled chicken breast, topped with a cheesy artichoke and garlic thyme cream cheese spread, finished with lemon butter, and served with mashed potatoes and the vegetable of the day
\$16.95

Short Rib Pappardelle

Braised short rib with pearl onions, mushrooms, garlic and herb Euro Crème sauce tossed with pappardelle pasta, topped with shaved parmesan and parsley
\$22.95

Center Cut Filet

Grilled 8oz filet, served with mashed potatoes, and the vegetable of the day
\$32.95

Citrus Mahi Mahi

Grilled Mahi, marinated in citrus and topped with a sweet and spicy pineapple salsa served on a bed of rice, with the vegetable of the day
\$19.95

Shrimp and Grits

Sautéed shrimp with onions, served over roasted red pepper grits, topped with cheddar jack cheese, bacon, and chives
\$17.55

Broiled Shrimp & Scallops

Broiled white shrimp and sea scallops in garlic lemon butter sauce, served with the vegetable of the day, and choice of potato
\$20.95

Bacon Wrapped Shrimp

Jumbo shrimp wrapped in applewood bacon, grilled and served with a creamy horseradish sauce, the vegetable of the day, and choice of potato
\$18.55

Veal or Chicken Marsala

Your choice of hand carved veal round or chicken, pan seared, served atop fettucine florentine, finished with marsala sauce, and a side of the vegetable of the day
\$21.95

Prime Pork Chop

USDA Prime pork chop in mushroom marsala sauce, served with mashed potatoes, and the vegetable of the day
\$21.55

Pot Roast

Slow-roasted pot roast, served over a bed of mashed potatoes, with the vegetable of the day
\$15.95

Salmon

Grilled salmon topped with garlic, tomato, onion, feta cheese, and balsamic glaze served over roasted vegetable cous cous
\$20.95

Broiled Haddock

Broiled haddock crowned with lemon and herb crust, served with mashed potatoes, and the vegetable of the day
\$16.55

Seafood Medley

Sautéed shrimp, clams, calamari, onion, and garlic tossed with orecchiette pasta in a seafood broth, finished with spinach and basil, served with crostini.
\$22.95

Stuffed Shrimp

Butterflied jumbo white shrimp, stuffed with crab, scallop stuffing, topped with lemon chardonnay sauce, served with the vegetable of the day, and choice of potato
\$19.55

Sides

Additional Sides are \$3.95

French Fries

Mashed Potatoes

Vegetable of the Day

Baked Potato

Homemade Cavatappi Macaroni Salad

Fruit Cup (+\$2)

Dessert

Haagen-Daz with
Chocolate Syrup
\$4.55

Royal Macadamia Sundae
\$7.55

Gluten-Free Brownie Sundae
\$7.55

Mikes Key Lime Pie
\$6.95

Chocolate Cake
\$8.55

Housemade Apple
Pie a la Mode
\$7.95

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A discretionary 20% gratuity will be added to parties of 6 or more